

Cascina Baricchi

Italy - Piedmont - Neviglie (CN)



Ownership/Founders Natale Simonetta / Giovanni Simonetta

Start of Activity 1979

Vitiviniculture Traditional

Hectares 7

Bottles produced 25.000

BARBARESCO RISERVA QUINDICIANNI

100 % Nebbiolo michet and rosè

Production area: Neive and Treiso

Terrain: argillo-calcareo, con delle percentuali di gesso e sabbia

Harvest: manual

Vinification: Traditional, destemming, crushing and fermentation in stainless steel tanks, maceration for about fifteen days using the total pumping-over technique, performing a complete racking whenever the cap shows signs of consolidation, using a support tank and covering the cap now deposited on the bottom by flooding.

Refinement: in three old, un-toasted 800-litre oak barrels for four years. The wine is then bottled and left to rest for around 10 years before being sold.



Cascina Baricchi was founded in the hills of Neviglie, in the Langhe area near Barbaresco, a territory naturally suited to viticulture thanks to its marl, limestone and sandy soils, which give the wines structure, finesse and elegant minerality. The property was acquired in 1979 by Giovanni Simonetta, but it was his son Natale who really shaped the company: since 1996, he has been running the winery with passion and vision, interpreting the territory with respect and consistency. The production philosophy is based on the enhancement of native varieties — Nebbiolo, Barbera and Dolcetto — and the rediscovery of a rare ampelographic heritage: Nebbiolo Rosé, a historic clone that had almost disappeared and finds its maximum expression here. This gives rise to the winery's most representative Barbaresco wines, such as Rosé delle Casasse Riserva and Quindicianni, wines of great depth and longevity. In the winery, tradition and elegance come together through manual harvesting, fermentation with indigenous yeasts, prolonged maceration and ageing in neutral barrels, respecting the identity of the variety. The result is wines of character, defined by aromatic intensity, vibrant tannins and a precise mineral tension. Alongside Barbaresco, the range is completed by Barbera, interpreted with the same authentic and territorial approach that characterises the entire production.